

We're in the business of creating memories!

Wedding memories begin with TRUST. Most caterers can sell great food but we, at Colorado Catering, serve up something of much greater value: TRUST! We will deliver your food on time, food quality will be excellent, our setups—superb, but our relationship with you is what we value most. We will deliver exactly what you want exactly as you asked for it!

Combined with our ability to provide glorious food and impeccable service, we will create a matchless look and feel for you and your guests that will be remembered for years to come.

Each bride and groom are unique and each of our menus is individually tailored to project that distinctiveness.

Our elegant buffets, dramatic centerpieces, noteworthy decorated spaces will provide you a matchless “look” that says you! Using your colors and theme, our professionals will work closely to create the perfect event so you may have an effortlessly good time and enjoy the most important day of your life.

IT'S THE LITTLE THINGS

“I was so nervous all day and forgot to eat. Colorado Catering was great, the little plate of snacks and sweets they brought an hour before the ceremony settled my nerves and gave me just the boost I needed. . . ”

Our Hallmarks: Trust, Originality and Service

We at Colorado Catering Company are masters at customizing an effortless and memorable wedding reception. Please contact one of our wedding professionals to answer questions or make an appointment. Also, visit us online at www.coloradocatering.net.



Thank you for the beautiful job you did for our 60th Wedding Anniversary. Your crew was superb! Your work met not only our expectations, but all our hopes.

Bob & Charlotte

Dear Eric:

We wanted to let you know how absolutely wonderful you are. What a magical night we had and you made it all happen without a hitch.

Compliments on the catering keep coming in! Your team was wonderful and so attentive to our guests. We will certainly pass on good words about Colorado Catering. Thank you, thank you, thank you!

Robert and Sue

Your personal reception starts with a visit with one of our wedding experts who will listen and make suggestions from a vast repertoire of time tested or original menus. Next we will provide you with an opportunity to visit with the other members of your personal event team so that you may become comfortable with those who will be managing your event.



A walk through at your venue is next. At that meeting we will discuss timelines for all the particulars of the reception: set-up, arrival of guests, hors d'Oeuvres, dinner, cake cutting, champagne toast, first dance, bouquet and garter tossing, last call, when the entertainment will stop and an outline of cleanup procedures.

In addition to skillfully crafted food and décor for your buffet table, we use decorative linens, organza, tulle, silk floral garlands, candles, lamps and other elements to enhance the look of your buffet.

Throughout your entire event, your Colorado Catering Company captain will assure your timelines are followed. We coordinate announcements with your entertainment for dinner, toast, cake cutting and first dance. Your job is to have a good time. Your captain will simply ask you if you are ready for the next part.

Unlike many caterers, Colorado Catering Company discloses all your charges before your event including: service charges, delivery, taxes, labor and all rentals. You will know it all--there are no hidden charges.

How it works: The Agreement

After reviewing your desires with Colorado Catering Company, we will prepare a proposal. Once the proposal has been accepted or revised and accepted, a contract will be signed and deposits paid securing the services of Colorado Catering Company. You still remain free to make modifications, change your mind on menu or revise your numbers. Additional or lowered charges will be discussed at the time of the changes. Final payment is due three days before the wedding.

Five days prior to your event, you will need to establish a final guest count as food must be ordered, staff arranged and final plans for the event must be completed. From that point forward you may increase your numbers but not drop below your final guarantee.

How it works: Beverages

Whether you are serving beer and wine or have a full bar and specialty drinks, Colorado Catering Company can take charge of all beverage service.

In Colorado, caterers cannot sell you liquor--but we will handle all of the arrangements--placing the order, having it delivered, making sure everything is chilled, providing all bar supplies, setting up the bars and pouring drinks. Actually, this method is to your advantage as there is no corkage fee or per drink charges for the liquor. ***We work with liquor purveyors who take back unopened bottles so that you pay for only what your guests consume.***

You will also want to keep in mind beverages for non-alcohol drinkers. We can provide non-alcoholic beer and wine as well as soft drinks, coffee, tea, punch and flavored waters.

How it works: My reception

What services will you provide for my reception?

Colorado Catering Company is a full service caterer. That means we will manage all details so you are free to enjoy the most memorable day of your life. We will coordinate the arrival times with florists, DJ's, bakers, and prepare an appetizing meal and arrange for all rentals. We will take care of all set up, take down and all clean up of your reception facility so that your only obligation will be to enjoy yourself and begin the most exciting chapter of your life.

Our services include setup and clean up, serving the meal, cutting and serving your wedding cake, pouring and passing the champagne for the toast and a Captain throughout your event overseeing the minute details of your guests and your own personal needs.

All your service staff adhere to our rigid standards of appropriate dress; tuxedo pants, wing-tip formal shirt with black bow tie and matching black dress shoes and stockings. All your serving staff must graduate from our comprehensive training school and are certified before they are allowed to work your event

Colorado Catering Company will provide you with the appropriate amount of uniformed staff to properly service your event based on size, venue and your own requirements.

We can also arrange any of the other services you may need for your perfect reception, such as wedding cakes, DJ's, centerpieces, floral arrangements, limousine services etc. You may feel comfortable that Colorado Catering Company will guide you through the myriad choices and decisions you will need to make so that you are not overwhelmed.

What kind of menu planning do we do?

Colorado Catering Company will tailor a menu to your specific desires. We have an extensive time tested menu from which you can select, or we will customize a menu just for you. We are masters of creative and inovative menus. Should you choose any of our packages (which are included in the next section of this booklet), you can make substitutions to your taste. If you have a favorite recipe we will incorporate it into your menu.

Colorado Catering can also meet particular dietary needs such as special nutritional or vegan preferences.

How do we plan types and amounts of food to serve?

What time of day is your event? Receptions that fall between meal periods require less food and are, therefore, less expensive.

Are hors d'Oeuvres cheaper than a meal? If a reception falls during a meal period, people will make a meal of your hors d'Oeuvres. Thus, you will need enough food for a meal and it wouldn't be any cheaper.

If, however, your reception falls between meals, the amount of food, and consequently, the cost is less.

What are our service choices?

We will prepare your meal to be served **butler, buffet or sit-down style**. **Butler** offers the greatest control of the food. A **buffet** offers more variety of food to your guests. They select how much they want. Buffets require fewer serving people. A **served meal**, on the other hand requires more labor but offers greater elegance.

Some Frequently Asked Questions

1) *What about rental equipment (i.e. tables, chairs, linens, etc.)? What do I need to rent myself?*

Each venue has its own unique list of what it provides, e.g., most have tables and chairs while others also provide linens.

We have an extensive list of rental companies that can provide you with all your additional equipment needs. From different sizes and shapes of tables and chairs to great styles, patterns and colors of linens, china, silverware and glassware, your CCC wedding consultant will lead you through your options.

2) *How much are your labor charges?*

We charge \$22 per hour for our captain and bartenders and \$18 per hour for our servers. We will discuss with you in detail the amount of time required and number of servers to most efficiently arrive at the appropriate service level.

3) *Does CCC act as a Coordinator for my wedding as well as cater it?*

Yes! Our wedding coordinators have many contacts with vendors such as florists, video and photographers, bakers, DJ's, musicians, etc. We will organize a timeline for your event and for vendors--including cake cutting, champagne toast, first dance, bouquet and garter toss and bride and groom departure.

Your CCC wedding coordinator will guide you through the event and can advise you on head table options, receiving line traditions, and service options.

4) *What happens with any leftover food from my reception?*

Should there be leftovers, our staff will be more than happy to "box up" leftover food, within safe food handling guidelines, for you to take with you, or we will donate the leftover food to a shelter of your choice.

5) *Should I choose not to rent china, napkins, glassware, etc., what do you offer me?*

Colorado Catering Company offers to you at no additional charge disposable tableware, including high quality black or clear plastic scrollware, clear plastic flatware, white or black paper napkins and clear plastic squat glasses, tumblers and mugs.

6) *What kind of décor does CCC provide for your buffets?*

We have an extensive supply of buffet décor to compliment virtually any style, colors or theme that you may require. We use such fabrics as tulle, silk and lamé, as well as supplies such as marble, glass, silver and wood, which we can elevate with columns, all to enhance the appearance of your buffet.

We can also recommend floral and centerpiece arrangements for the guest tables.

Wedding Packages with Sample Costing

The Garden of the Gods

5 oz Flatiron Steak with Maître D' Butter
paired with a 4 oz. Chicken Breast
with Raspberry Vinaigrette Reduction

accompanied with Oven Roasted Fingerling Potatoes
Choice of a Seasonal Vegetable

Fresh Arugula with Diced Apples Toasted Almonds
& Green Apple Vinaigrette
with Fresh Baked Baguette Rolls and Compound Butter
25.95

Castlewood Canyon

Seared Chicken Breast with Crushed Herbs
and Lemon Butter Sauce
paired with a Baked Tilapia Filed with Roasted Tomato
and Red Pepper Coulis

accompanied with Saffron Rice with Tomato Corn Relish
Sautéed Haricot Verts

Cucumber Tomato Red Onion Salad
with Raspberry Vinaigrette
with Freshly Baked Baguette Rolls and Compound Butter
17.95

Sample costs based on 100 people

Garden of the Gods			
100	Adults		
	Children		
\$ 25.95	Food per person:		\$ 2,595.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 544.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 326.00
	Total:		\$ 4,400.95

Castlewood Canyon			
100	Adults		
	Children		
\$ 17.95	Food per person:		\$ 1,795.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 376.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 248.56
	Total:		\$ 3,355.51

Cherry Creek Trail

4 oz Beef Tenderloin Medallion, Pan Jus
 Pared with 4 oz Baked Salmon, Honey and Brown Sugar

accompanied with Home Style Mashed Potatoes
 Grilled Mixed Vegetables with Sweet Balsamic Reduction

Mesclun Greens with Tomatoes, Cucumbers, Carrots &
 Gorgonzola Vinaigrette

Freshly Baked Baguette Rolls and Compound Butter
 27.25

Aspen

Carved Smoked Turkey and Honey Glazed Ham*

Mini Croissants (2 pp)

Horseradish & Dijon Sauces

Pasta Salad Primavera

Watermelon Baked with Fresh Fruit

Vegetable Crudités and Dip

Assorted Minature Quiche

Cremini Mushroom Caps stuffed with Gruyère

Freshly Brewed Coffee and Decaf

Fruit Punch

13.50

*Carving Station with Spiral Cut Ham
 and Roasted Whole Turkey Breast
 additional 3.95

(carver available at an additional fee)

Sample costs based on 100 people

Cherry Creek Trail			
100	Adults		
	Children		
\$ 27.25	Food per person:		\$ 2,725.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 572.25
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 338.58
	Total:		\$ 4,570.83

Aspen			
100	Adults		
	Children		
\$ 13.50	Food per person:		\$ 1,350.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 283.50
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 205.48
	Total:		\$ 2,773.98

Kiowa

Smoked Polynesian Pulled Pork
Paired with Seared Mahi Mahi with Pineapple Mango Salsa

accompanied with White Rice
and House Made Macaroni Salad

Fresh Pineapple, Sun-dried Cherrie, Macadamia Nuts and
Toasted Coconut
Hawaiian King Rolls
16.95

Mesa Verde

Pork Loin with Black Bean, Red Onion,
Sweet Corn & Cilantro Topping

accompanied with Grilled Polenta Cake
Tomato & Onion Béchamel

Grilled Romaine, Fresh Avocado, Tomato,
Stop Light Peppers and Cilantro Caesar Dressing
with Grilled Tortillas
16.95

Sample costs based on 100 people

Kiowa			
100	Adults		
	Children		
\$ 16.95	Food per person:		\$ 1,695.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 355.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 238.88
	Total:		\$ 3,224.83

Mesa Verde			
100	Adults		
	Children		
\$ 16.95	Food per person:		\$ 1,695.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 355.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 238.88
	Total:		\$ 3,224.83

Silver Plume

Chicken Saltimbocca Roulade, Prosciutto
Baby Swiss and Fresh Sage

accompanied with Garlic and Rosemary Smashed Potatoes
Grilled Asparagus with Brown Butter

Mixed Greens with Beefsteak Tomatoes
Cucumber and Balsamic Vinaigrette
Baguette Roll and Compound Butter
16.95

Seven Falls

Pork Loin and Roasted Apples
Cinnamon and Aged Brandy Glacé

accompanied with Butternut Squash Raviolis, Zucchini
and Squash Sauté with Sundried Tomatoes

Mixed Greens with Dried Cranberries, Candied Walnuts
and Gorgonzola Vinaigrette
Assorted Dinner Rolls & Compound Butter
15.95

Sample costs based on 100 people

Silver Plume			
100	Adults		
	Children		
\$ 16.95	Food per person:		\$ 1,695.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 355.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 238.88
	Total:		\$3,224.83

Seven Falls			
100	Adults		
	Children		
\$ 15.95	Food per person:		\$ 1,595.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 334.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 229.20
	Total:		\$3,094.15

Sample costs based on 100 people

Maroon Bells

Baked Chicken Breast with Crushed Herbs
and Lemon Butter Sauce

accompanied with Loaded Mashed Potatoes

Bibb Letuce Salad with Anjou Pear, Gorgonzola Cheese
Roasted Walnuts and House Vinaigrette
Assorted Dinner Rolls and Compound Butter
15.95

Hanging Lake

Grilled Chicken Breast or Baked Tilapia
Beef Steak Tomato, Roasted Garlic, Basil and Olive Oil

accompanied with Orzo and Vegetable Medley and Fire
Roasted Asparagus with Sweet Balsamic Reduction

Mixed Italian Greens with Pepperoni, Black Olives
and Mozzarella Cheese
with Crusty Garlic French Bread
15.95

Sample costs based on 100 people

Maroon Bells			
100	Adults		
	Children		
\$ 15.95	Food per person:		\$ 1,595.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 334.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 229.20
	Total:		\$ 3,094.15

Hanging Lake			
100	Adults		
	Children		
\$ 15.95	Food per person:		\$ 1,595.00
	Bar Setups	\$ 1.00	\$ 100.00
2	Servers	\$ 180.00	\$ 360.00
1	Bartenders	\$ 220.00	\$ 220.00
1	Captain	\$ 220.00	\$ 220.00
	Back of House		\$ -
1	Service Fee	21%	\$ 334.95
1	Delivery	\$ 35.00	\$ 35.00
	Liquor (approx)		\$ -
	Flowers		\$ -
	Ice Sculpture		\$ -
	Rental Equipment (TBD)		\$ -
	Other		\$ -
8%	Sales Tax		\$ 229.20
	Total:		\$ 3,094.15

Wedding Dinner Packages

The Flatirons

Choice 6 oz Flatiron Steak or Top Sirloin
Caramelized Onions, Apple Smoked Bacon, Parsley
accompanied with Oven Roasted Baby Red Potatoes
Sautéed Green Beans with Slivered Almonds
Hand Tossed Caesar Salad
Freshly Baked Baguette Rolls and Whipped Butter
16.95

Larimer

Broiled Salmon Filet
with the following preparations:
Citrus Beurre Blanc
Jalapeño Ponzu
Chile Rub with Fresh Cilantro
accompanied with Garlic Whipped Potatoes
and Seasonal Vegetable
Arugula, Red Onion, Pear Tomato, Parmesan Cheese Salad
with Chef's Lemon Vinaigrette
Freshly Baked Baguette Rolls & Compound Butter
16.95

Cortez

Sliced Fresh Fruit and Coconut with Tequila Lime Sauce
Corn Chips with Fresh Salsa Verde and Pico de Gallo
Warm Flour Tortillas
Diced Onion, Shredded Lettuce, Diced Tomato
and Shredded Cheddar Terra Cotta
Beef and Bean Burritos
Chicken Enchiladas
Red Tomato and Saffron Arroz
Home Style Refritos
Salsa Rojas
13.50

Glenwood Canyon

Field Green Salad with Wild Flowers
Lingonberry Vinaigrette
Baguette Rolls & Butter Balls
Lemon Rosemary Chicken
Boneless Skinless Chicken Breast
Dredged in Italian Bread
Crumbs & Rosemary
Sautéed Golden Brown and Baked to Perfection
Penne Pasta and Sun Dried Tomatoes
Grilled Summer Vegetables
13.50

Royal Gorge

Hand Tossed Caesar Salad
Miniature Italian Loaves and Bread Sticks
with Basil Butter
Italian Herb Crusted Chicken Breast
Ricotta Stuffed Jumbo Pasta Shells
Open Fire Grilled Italian Sausage Links
with Grilled Peppers and Onions
Italian Meatballs in Marinara
Farfalle & Rainbow Rotelle
Roasted Vegetables
15.50

Vegetarian Options:

- Chef's Eggplant Parmesan
- Portobello Mushroom Cap Filled with Rice & vegetable Medley
Topped with Fresh Mozzarella Cheese & Red Pepper Coulis
- Fire Roasted Red Pepper filled with Rice Medley Topped with
Fresh Mozzarella Cheese and Red Pepper Coulis
- Sautéed Tofu Topped with Peppers and Onions served with
Orange Rice
- Chef's Vegetarian Lasagna (12 or 24 portions)

Hopefully, Helpful Hints!

Engagement:

When you decide to marry, you and your fiancée should first inform both of your parents, preferably in person. If your families don't know each other, arrange a meeting as soon as possible. Generally, the bride's parents are responsible for the announcement, either by sending a detailed release to the newspapers, or at a party, or both. An engagement party is an ideal way of telling relatives and friends. If there is to be no engagement party, write or telephone relatives and friends before your announcement is released. Announce within one year of your engagement.

Invitations:

The bride's family determines the number of guests. They should, however, consult the groom and his family before determining the number. The groom and his family are entitled to invite one-half of the total. Less is permissible and usually the outcome.

Who is invited?:

Usually it is only close friends and family. Business acquaintances are not invited unless the wedding is to be extremely large. If all friends are not invited, wedding announcements should be mailed to those not invited within two days after the wedding.

Your wedding list should include:

1. Those who received invitations to the wedding.
2. Those who received wedding and reception invitations.
3. Those who will receive announcements after the wedding.

Wedding invitations are sent out approximately four to six weeks prior to the wedding. Informal wedding invitations should be short, personal notes or telephone calls. If an engagement is broken, all gifts should be returned, except perishable ones. Legally the engagement ring is yours, but tradition calls for you to return it.

Arranging the wedding

No bride should make plans for a formal wedding unless her groom accepts all it entails. If your wedding is to be an elaborate formal affair, professional management should be retained. For less elaborate ones, your caterer may be able to guide you through all the hoops you must jump. Before you select a professional, you should have a budget established, your wedding date, time location, number of guests, attendants and some idea of your color scheme.

Wedding Expenses: Who Pays for What?

The bride's family is entirely responsible for the wedding ceremony. The groom's family may offer to share in the cost of the reception, and the bride's family may accept, if they wish. Wedding costs, by tradition, are divided as follows:

The Bride (or family) pays for:

- Invitations and Announcements
- The bridal outfit and trousseau
- Photographs (engagement and wedding)
- All costs of the reception
- Flowers for the reception
- Flowers for the church and attendants
- Music at the church and reception
- Sexton, organist, and choir fees
- All rented equipment for wedding and reception
- A limousine for the bride and cars for transportation
- Groom's wedding ring

Groom's gift
Gift for the bride's attendants
Lodging (if necessary) for out-of-town bridesmaids
Bride's personal stationery

The Groom (or family) pays for:

- Groom's Cake--if you have one
- Bride's engagement and wedding ring
- Marriage license
- Clergyman's fee (inquire about cost)
- Bride's going-away corsage and bouquet
- Boutonnieres, gloves, ties for the men of the wedding party
- Wedding gift for the bride
- Complete wedding trip
- Gifts for the best man and ushers
- Lodging (if necessary) for out of town ushers

Optional expenses:

- Bride's bouquet usually gift of the groom, may be purchased by the bride's family.
- The groom usually provides corsages for mothers and grandmothers, may be purchased by bride for her own mother and grandmother.
- Bachelor dinner is usually given by the groom or his family, but may be given by the bride's family or friends.
- Rehearsal dinner is usually given by the groom or his family, but may be given by the bride's family or relatives.
- Each person usually buys their own attendant's dresses but the bride may provide them, if she wishes.

Wedding Attire:

Brides: The wedding attire reflects your personality and the style of your wedding. Whether you purchase your dress or design it yourself, consult a shop that specializes in wedding attire. They should be able to provide alterations and assist you in dressing on your wedding day, if wanted or needed.

Grooms: Men's wear is usually rented, unless suits are worn. Consult a formalwear professional. They will advise you on available style and colors to coordinate with the wedding.

The Rehearsal:

All weddings with more than two attendants must be rehearsed two or three days before the event and at the convenience of the clergyman. Have child attendants there (flower girl and ring bearer). Preferably the female child can practice walking in her wedding attire and throwing the flowers. The male child should practice with his pillow. Often the rehearsal is in the evening, preceded or followed by a dinner for the bridal party. If you have not presented gifts to the members of your wedding party, they may be given at this time.

Your Wedding Day:

No matter how well you have planned your wedding you may find yourself facing an unplanned difficulty. If this happens rule number one "DO NOT PANIC." Don't share the problem with everyone, talk to the professionals responsible or have a friend assist you. Always allow extra time for any difficulty. Save your drinking for after the ceremony, you need to be completely alert. The license can be signed at any time; you can borrow your mother's wedding band. No matter who forgets what, remain poised and beautiful. This is the day for you and your life's partner to share a definite vow between yourselves. It is not a play or performance for any guest and you should continue with your ceremony except in dire emergencies.

Honeymoon:

Literally, it means "Moon of Honey." The historic significance comes from Europe where couples drank a special beverage, a honey wine, for a month after the nuptials—hence the "Honeymoon."

Coming Home:

- Notify parents and family you are home. Don't forget to thank them for their participation.
- Check your wedding gifts. If you have duplicates or ones that don't fit your taste, return them immediately
- Select your wedding photographs.
- Change all previous addresses and notify business associates.
- Discuss with each other and a lawyer the need for insurance, such as homeowners, jewelry, maternity benefits on your medical insurance.
- Work up a budget on a weekly and monthly basis.
- Invite parents to dinner.
- Have a party inviting, if possible, groom's men and bride's attendants. Show them the wedding and honeymoon pictures.

Special hint to the groom:

On your first payday-bring her flowers!



Creating Memories: Our Wedding Day



Colorado Catering Company
303.750.0707 • www.coloradocatering.net
sales@coloradocatering.com

Venue Suggestions

Hudson Gardens 303/797-8565

Boettcher Mansion 720/497-7630

Grant Humphreys 303/894-2505

Four Mile Historic Park 720/865-0800

Washington Park Boathouse 720/913-0700

Evergreen Lake House 720/880-1310

The Grange 303/814-2358

Lions Gate Event Center 303/665-6525

Cielo Event Center at Castle Pines 303/688-0122

Infinity Park Event Center 303/248-7104

Lone Hawk Farm 303/776-8458

Chateaux at Fox Meadows 303/466-8078

Clock Tower Events 303/877-0742

Mile High Station 720/946-7721

Wings Over the Rockies 303/360-5360

Notes:

